

# CANADIAN BEEF MERCHANDISING GUIDE

## ROUND



### Sirloin Tip



### Eye of Round



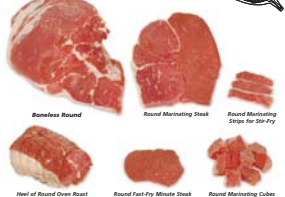
### Bottom Round



### Top Round



### Boneless Round



## LOIN



### Bottom Sirloin Tri-Tip



### Bottom Sirloin Ball Tip



### Top Sirloin Cap



### Top Sirloin - Cap Off



### Top Sirloin



### Tenderloin



### Strip Loin



### Short Loin



## RIB



### Rib



### Rib Eye



### Rib Eye



### Oven Ready Rib



### Oven Ready Rib



### Oven Ready Rib



### Oven Ready Rib



### Oven Ready Rib



### Oven Ready Rib



### Oven Ready Rib



## CHUCK



### Shoulder



### Pectoral



### Shoulder Clod



### Cross Rib



### Boneless Top Blade



### Boneless Bottom Blade



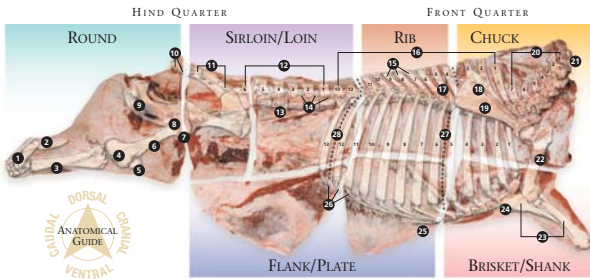
### Blade



## CANADA/US MARBLING STANDARDS

Canada	Marbling Score	United States
Canada Prime	Abundant Slightly Abundant	USDA Prime
Canada AAA	Moderate Small	USDA Choice
Canada AA	Slight	USDA Select
Canada A	Trace Practically None	USDA Standard

## BONE STRUCTURE NOMENCLATURE



- Husk Bones
- Gambel Cud (Cud of antelope) - historical
- Head Shanks (1)
- Shank (2)
- Shank (3)
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## CANADA/US QUALITY GRADES

Grade	Marbling	Maturity	Meat Color	Fat Color	Muscling	Meat Texture
<b>CANADA**</b>						
Prime	Slightly abundant	Bright red color	No yellow fat permitted	No yellow fat permitted	Good muscling	Firm only
AAA	Small	30 months or younger	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
AA	Slight	30 months or younger	Bright red only	No yellow fat permitted	Good muscling	Firm only
A	Trace	30 months or younger	Bright red only	No yellow fat permitted	Good muscling	Firm only
Grade	Marbling	Maturity	Meat Color	Fat Color	Muscling	Meat Texture
<b>UNITED STATES***</b>						
Prime	Slightly abundant	Light red	Light red	Yellow fat permitted	No minimum requirement	Moderately firm
Choice	Small	Over 30 months permitted	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly firm
Select	Slight	Only maturity class	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly soft
Standard	Practically none	Over 36 months or younger	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Soft

\* Minimum marbling permitted for quality grade determination.  
 \*\* Marbling is based on appearance only, determined by objective criteria. Only youthful carcasses from cattle verified by the Canadian Food Inspection Agency to be 30 months or younger in date of birth, meet the required requirements for Canada Prime, AAA, AA, and A.  
 \*\*\* Standards as of August 2003.

## Flank



## Plate



## Brisket



## Shank



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